

SPECIAL NOTE

When a function is finished, the oven carries out a cooling procedure. This is normal.

After this procedure the oven switches off automatically. The cooling procedure can be interrupted without any harm to the oven by opening the door.

DATA FOR TEST AND HEATING PERFORMANCE

In accordance with IEC 60705.

The International Electrotechnical Commission, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	750 g	10 min	750 W	Pyrex 3.2220
12.3.2	475 g	5 ½ min	750 W	Pyrex 3.827
12.3.3	900 g	15 min	750 W	Pyrex 3.838
12.3.4	1100 g	22 min	Grill combi 2 +650 W	Pyrex 3.827
12.3.6	1000 g	20 min	Crisp	Crispplate
13.3	500 g	2 min 12 sec	Jet defrost	

Instructions for use

AMW 516

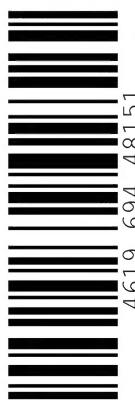


 Whirlpool

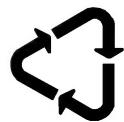
www.whirlpool.com

Whirlpool Sweden AB

GB



4619 694 48151



INSTALLATION

PRIOR TO CONNECTING

Check that the voltage on the rating plate corresponds to the voltage **in your home**.

Do not remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

Ensure the oven cavity is empty before mounting.

Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

The oven can be operated only if the oven door is firmly closed.

The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

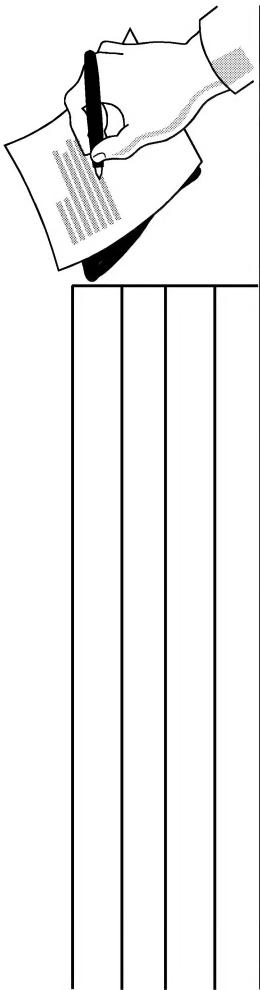
In the case of a permanent connection, the appliance should be installed by a qualified technician.

Important!

A permanent connection requires the installation of a separating device. The separating device must have an omnipolar contact opening of more than 3 mm including LS switches, safety valves and relays. The separating device must be connected directly to the terminal.

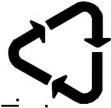
The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

Follow the supplied separate mounting instructions when installing the appliance.



ENVIRONMENTAL HINTS

The **packing box** may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



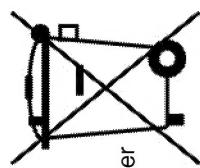
This **appliance** is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

Disposal must be carried

out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.



IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

WARNING!
Only allow children to use the oven with adult supervision after adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
If your oven have a combination mode, children should only use the oven under adult supervision due to the temperatures generated.

WARNING!

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

Do not use your microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.

Do not over-cook food. Fire could result.

WARNING!
The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating food.

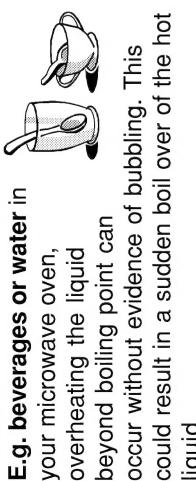
EGGS
Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



PRECAUTIONS

TROUBLE SHOOTING GUIDE

GENERAL
This appliance is designed for domestic use only!
The appliance should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.



LIQUIDS

E.g. beverages or water in

your microwave oven,

overheating the liquid

beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

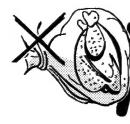
To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not use the cavity for any storage purposes.

Do not remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.



Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

CAREFUL
Always refer to a microwave cookbook (not included) for details. Especially, if cooking or reheating food that contains alcohol.

DEEP-FRYING

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
Ensure the Lid and the Teat are removed before heating!

If the oven does not work

, do not make a service call until you have made the following checks:
 * The Turntable and turntable support is in place.
 * The Plug is properly inserted in the wall socket.
 * The Door is properly closed.
 * Check your Fuses and ensure that there is power available.
 * Check that the oven has ample ventilation.
 * Wait for ten minutes and then try to operate the oven once more.
 * Open and then close the door before you try again.

This is to avoid unnecessary calls for which you will be charged. When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

Important:
 If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

WARNING!
Service only to be carried out by a trained service technician. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.
Do not remove any cover.



MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads on the inside of the oven cavity. They will scratch the surface.



DISHWASHER SAFE:
Turntable support.



Glass turntable.



Crisp handle.



Wire rack.



CAREFUL CLEANING:

The **Crisp-plate** should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.

Always let the crisp-plate cool off before cleaning.

Do not immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.

Do not use steel-wool pads. This will scratch the surface.

Do not scratch the crisp-plate with sharp objects.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

Abrasive cleansers, steel-wool pads, gritty wash cloths, etc. can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

Do not spray directly on the oven.

ACCESSORIES



CRISP HANDLE

Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.



CRISP-PLATE

Place the food directly on the Crisp-plate. Always use the Glass turntable as support when using the Crisp-plate.
Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.
The **Crisp-plate** may be preheated before use (max. 3 min.). Always use the Crisp function when preheating the crisp-plate.



Place the food directly on the Wire rack when grilling using the grill or grill combi function.



TURNTABLE SUPPORT
Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.

* Fit the turntable support in the oven.



GLASS TURNTABLE

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.
* Place the Glass turntable on the turntable support.

START PROTECTION / CHILD LOCK



AUTO CRISP



Auto Crisp is used only for frozen ready-made food and fish fingers.



Use this function to quickly reheat your food from frozen to serving temperature.

During the heating process the oven may stop (depending on program) and prompts you to "STIR" or "TURN" food.

- Open the door.
- Stir or turn the food.
- Close the door and restart by pressing the Start button.

Do not use with this function.

Note: the oven continues automatically after 1 min if the food hasn't been stirred or turned. The heating time will be longer in this case.

PAUSE OR STOP COOKING



If you don't want to continue cooking:

Remove the food, close the door and press the STOP button



A beep will signal once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.

Note: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show "door".

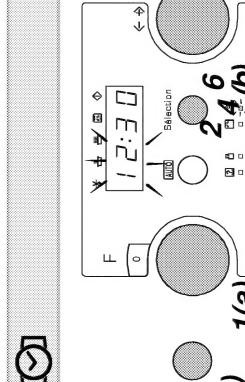
This automatic safety function is activated one minute after the oven has returned to "stand by mode".

To pause cooking:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



To continue cooking:
Close the door and press the Start button ONCE. The cooking is resumed from where it was paused. Pressing the Start button TWICE will increase the time by 30 seconds.

CLOCK



Keep the door open while setting the Clock. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.

Note: When the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.

If you wish to remove the clock from the display once it has been set, follow steps (a) & (b) and press the Stop button (c).

To reinstate the clock, follow the above procedure.

- 1(a). Turn the multifunction knob to the zero position.
- 2(b). Press the Select button (3 seconds) until the left-hand digit (hour's) flicker.
3. Turn the +/- knob to set the hours.
4. Press the Select button again. (The two right hand digits (minutes) flicker).
5. Turn the +/- knob to set the minutes.
6. Press the Select button again.

The Clock is set and in operation.

RECOMMENDED WEIGHTS	
	1 FRENCH FRIES (200g - 600g) Spread out the fries in an even layer on the crispplate. Sprinkle with salt if desired.
	2 PIZZA, thin crust (200g - 500g) For pizzas with thin crust.
	3 PAN PIZZA (300g - 800g) For pizzas with thick crust.
	4 CHICKEN WINGS (200 - 600g) For chicken nuggets, oil the crispplate and cook with donness set to Lo 2
	5 FISH FINGERS (200 - 600g) Preheat the crispplate with a little butter or oil. Turn the fish when the oven beeps. Add the fish fingers when the oven stops and prompts you to "Add Food".

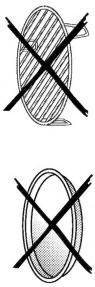
AUTO COOK



Use this function for cooking ONLY. Auto Cook can only be used for food belonging to the categories listed here. Use "Cook & Reheat with microwaves" for other food or weights not listed.

Plastic foils or lids should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting, as steam builds-up within them during cooking.

Note: the oven continues automatically after 1 min if the food hasn't been turned / stirred. The heating time will be longer in this case.



Do not use with this function.

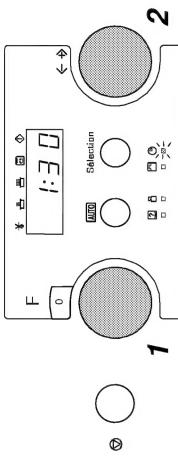
RECOMMENDED WEIGHTS

	1 BAKED POTATOES (200g - 1 Kg)	Prick the potatoes and place them in a microwave safe and oven proof dish. Turn the potatoes when the oven beeps. Please be aware that the oven dish and food are hot.
	2 FRESH VEGETABLES (200g - 800g)	Cut vegetables into even size pieces. Add 2-4 table spoons water and cover. Stir when oven beeps.
	3 FROZEN VEGETABLES (200 - 800g)	Cook under cover. Stir when oven beeps.
	4 CANNED VEGETABLES (150 - 600g)	Pour away most of the liquid and cook in a microwave safe dish with cover.
	5 POPCORN (90 - 100g)	Only cook one bag at the time. If more popcorn is needed, cook the bags one after another.

KITCHEN TIMER



Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs, pasta or letting the dough rise before baking etc.



An acoustic signal will be heard when the timer has finished to count down.

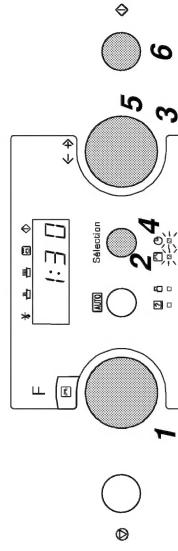
1. Turn the multifunction knob to the zero position.
2. Turn the +/- knob to set the time to measure.

The timer autostarts the countdown after 1 second.

COOK & REHEAT WITH MICROWAVES



Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.



Once the cooking process has been started:

The time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by turning the +/- knob to increase or decrease the time. By pressing the Select button you may switch between cooking time and power level. Both can be altered during cooking by turning the +/- knob after selection.

1. Turn the multifunction knob to the microwave position.
2. Press the Select button to select power level.
3. Turn the +/- knob to set the preferred power level.
4. Press the Select button to select time.
5. Turn the +/- knob to set the cooking time.
6. Press the Start button.

JET START



This function is used for quick reheating of food with a high water content such as; clear soups, coffee or tea.



Do not use with this function.

Use this function when reheating ready-made food or milk.

Place food onto a microwave-safe heatproof dinner plate or dish.

- ① Open the door.
- ② Stir the food.
- ③ Close the door and restart by pressing the Start button.

Note: the oven continues automatically after 1 min if the food hasn't been stirred. The heating time will be longer in this case.

Standing time

1-2 minutes standing time always improves the result, especially for frozen food.



Releasing pressure

Always cover the food with the Cover or some plastic foil.

Thicker slices such as meat loaf and sausages have to be placed close to each other.

Place thin slices of meat on top of each other or interlace them.

Plastic foil should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting, as steam builds-up during cooking.



Do not use with this function.

Stirring during heating During the heating process the oven may stop (depending on program) and prompts you to "STIR" food.

- ① Open the door.
- ② Stir the food.
- ③ Close the door and restart by pressing the Start button.

Note: the oven continues automatically after 1 min if the food hasn't been stirred. The heating time will be longer in this case.

RECOMMENDED WEIGHTS

	RECOMMENDED WEIGHTS	
①	1 DINNER PLATE (250g - 600g)	Prepare food in line with the recommendations above. Heat under cover.
②	2 SOUP (200g - 800g)	Reheat uncovered in separate bowls or in a large one.
③	3 FROZEN PORTION (250g - 600g)	Follow the directions on the package, IE. ventilation, pricking and so on.
④	4 MILK (100 - 500g)	Heat uncovered and use a metal spoon in a mug or cup.
⑤	5 CASSEROLE (200 - 800g)	Reheat under cover.

GRILL

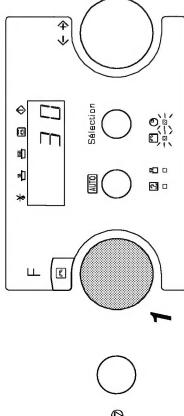
Do not use with this function.

Use this function to quickly give a pleasant brown surface to the food.

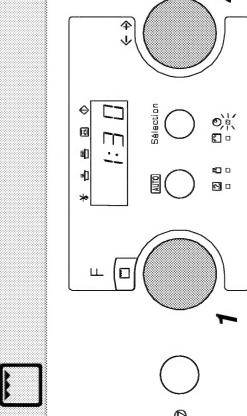


IMPORTANT!
Ensure that the utensils used are heat resistant and ovenproof before grilling with them.

Do not use plastic utensils when grilling.
They will melt. Items of wood or paper are not suitable either.



- 1 Turn the multifunction knob to the grill position.
- 2 Turn the +/- knob to set the cooking time.
- 3 Press the Start button.



- 1 Turn the multifunction knob to the grill position.
- 2 Turn the +/- knob to set the cooking time.
- 3 Press the Start button.

Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

Note: If the cooking time is set to more than 90 minutes, the display will show "CONT", I.E. the oven will run continuously without any timelimit until you turn the oven off.

AUTO REHEAT



During the heating process the oven may stop (depending on program) and prompts you to "STIR" food.

- ① Open the door.
- ② Stir the food.
- ③ Close the door and restart by pressing the Start button.

Note: the oven continues automatically after 1 min if the food hasn't been stirred. The heating time will be longer in this case.

Standing time

1-2 minutes standing time always improves the result, especially for frozen food.



Do not use with this function.

Use this function when reheating ready-made food or milk.

Place food onto a microwave-safe heatproof dinner plate or dish.

When you are saving a meal in the refrigerator or 'plating' a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.

Place thin slices of meat on top of each other or interlace them.

Thicker slices such as meat loaf and sausages have to be placed close to each other.

Place thin slices of meat on top of each other or interlace them.

Plastic thin slices such as meat loaf and sausages have to be placed close to each other.

Plastic foil should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting, as steam builds-up during cooking.





JET DEFROST

Use this function for defrosting Meat, Poultry, Fish, vegetables and bread.

For food not listed in the table below you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.



Do not use with this function.

Midway through the defrosting process the oven stops and prompts you to "TURN" food.

- Open the door.
- Turn the food.
- Close the door and restart by pressing the Start button.

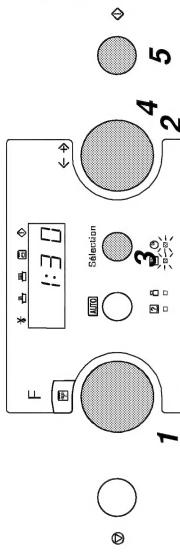
Note: the oven continues automatically after 1 min if the food hasn't been turned. The defrosting time will be longer in this case.

Always place the food on the glass turntable.



GRILL COMBI

Use this function to cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.



1. Turn the multifunction knob to the grill low or high position.
2. Turn the +/- knob to set the cooking time.
3. Press the Select button to select microwave power level.
4. Turn the +/- knob to set the power level.
5. Press the Start button.

Using the multifunction knob you can select two different power levels on the grill. High grill is 80% (2) of full power and Low grill is 60% (1) of full power. The Max. possible microwave power level when using the Grill is limited to a factory-preset level.

RECOMMENDED WEIGHTS	
	1 MEAT (100g - 2Kg) Minced meat, cutlets, steaks or roasts.
	2 POULTRY (100g - 3Kg) Chicken whole, pieces or fillets.
	3 FISH (100 - 2Kg) Whole steaks or fillets.
	4 VEGETABLES (100 - 2Kg) Mixed vegetables, peas, broccoli etc.
	5 BREAD (100 - 2Kg) Loaf, buns or rolls.

CRISP

AUTO

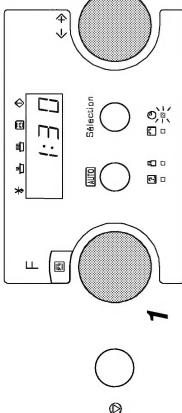
Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.



Do not use with this function.

1. Turn the multifunction knob to the crisp position.
2. Turn the +/- knob to set the cooking time.
3. Press the Start button.

The oven automatically works with Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.



It is not possible to change or switch, the Power level or Grill, on/off, when using the Crisp function.

IMPORTANT!

Use oven mittens or the special Crisp handle supplied when removing the hot Crisp-plate.

Only use the supplied Crisp plate with this function. Other available Crisp plate on the market will not give the correct result when using this function.

Ensure that the Crisp-plate is correctly placed in the middle of the Glass turntable. **The oven and the crisp-plate** become very hot when using this function.

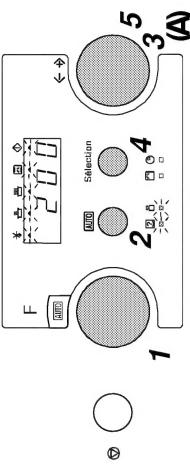
Do not place the hot crisp-plate on any surface susceptible to heat. **Be careful, not to touch** the ceiling beneath the Grill element.



AUTO FUNCTIONS

AUTO

The auto functions on this oven need to know the net weight of the food. The oven will then automatically calculate the needed time to finish the defrost / cooking procedure.



If the weight is lesser or greater than recommended weight:
Use the "Cook and reheat with microwaves" to cook / defrost the food.

1. Turn the multifunction knob to the Auto position.
2. Press the Auto button to select the desired auto function.
3. Turn the +/- knob to choose desired food class.
4. Press the Select button (default weight is displayed).
5. Turn the +/- knob to set the weight of the food.
6. Press the Start button.

If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.

If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.

(A) Adjusting doneness

When using the Auto functions (except the Jet Defrost function), you also have the possibility to personally control the end result through the Adjust doneness feature.

This feature enables you to achieve higher or lower end temperature. **By choosing** one of the Auto functions you choose the standard setting. This setting normally gives you the best result. Perhaps the food you heated became too warm to eat at once. You can easily adjust this before you use that function the next time. This is done by selecting a Hi or Low level with the +/- knob.

Turn the +/- knob to set your Personal Preference.

H, + increases the end temperature.
L, - decreases the end temperature.

Note:

The Personal Preference can only be set or altered during the first 20 seconds of operation